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**Wheat and Rice Flour Products: DRAFT FOR
COMMENTS**

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Wheat and Rice Flour Products (GB xxxxx-xxxx) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will be GBXXXXX-XXXX Hygienic Standard for Quick-Frozen and Pre-Packed Food Made of Wheat Flour and Rice.

BEGIN TRANSLATION

Items noted in the translation of GBXXXXX-XXXX Hygienic Standard for Quick-Frozen and Pre-Packed Food Made of Wheat Flour and Rice:

- This standard corresponds to, but is not equivalent with, Codex Alimentarius Commission (CAC) Codex Standard CAC/RCP08-1976 "Quick Frozen Food Processing and Treatment Operating Rules."
- Annex A to this standard is a normalization annex.

Drafting units of this Standard include: Tianjin Municipal Public Health Bureau Supervision Institute, Shanghai Municipal Public Health Bureau Sanitary Inspection Institute, Wuhan Sanitation and Anti-epidemic Station, Jiangxi Provincial Food Hygiene Supervision And Inspection Institute, Jilin Provincial Sanitation and Anti-epidemic Station, Tianjin Guofu Longfeng Food Co. Ltd., Shanghai Nanxiang Quick Frozen Food Co. Ltd.

Drafters of this Standard include: Tian Changying, Hu Yuying, Yang Zhaoping, Wang Xiangdong, Wang Liguang, Lu Ming, Liang Jin.

GBXXXXX-XXXX Hygienic Standard for Quick-Frozen and Pre-Packed Food Made of Wheat Flour and Rice

1. Scope

The standard stipulates the requirements for quick-frozen and pre-packed food made from wheat flour and rice, food additive usage, hygienic requirements for production and processing, and inspection methods. The standard applies to products made from wheat flour and rice and miscellaneous cereals as main raw materials (possibly having filling of meat, fowl, eggs, marine products, vegetable, fruits, sugar, oil and seasonings) shaped (or cooked) and packed with a quick freezing process, transported and sold in frozen conditions.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 2760 National Standard for Food Additives

GB/T4789.32 Microbiological Assays in Food Hygiene for Inspection of Foods Including Grains, Fruits, and Vegetables.

GB/T5009.11 Determination of Total Arsenic in Foods

GB/T5009.12 Determination of Lead in Foods

GB/T5009.22 Determination of Aflatoxin B1

GB/T 5009.44 Analysis Methods for Hygienic Standard of Meat and Meat Products

GB/T 5009.56 Analytisis Methods for Hygienic Standard of Pastries

GB7718 Natioanl Standard for Food Labels

GB14881 General Hygiene Standard for Food Enterprises

3. Terms and Definitions

The following terms and definitions apply to this standard.

3.1. Quick Freezing

The food to be processed is put into a device between - 30 degrees to – 40 degrees Celsius. It normally takes 30 minutes to achieve maximum ice crystal formation and brings the core temperature down from -1 degree Celsius to -5 degrees Celsius, so that the diameter of ice crystal is less than 100 micrometers. After quick freezing, the temperature of the food core shall be below -18 degrees Celsius.

3.2. Quick Frozen and Pre-packed Food Made of Wheat and Rice Flour

Food products made of flour, rice and miscellaneous cereals as main raw materials, possibly having filling of meat, fowl, egg, marine products, vegetable, fruits, sugar, oil and seasonings, shaped (or cooked) and packed with quick freezing process.

3.3. Frozen Raw

Products are frozen prior to cooking.

3.4. Frozen Cooked

Products are frozen after cooking.

4. Requirements

4.1. Shall conform to relevant standards and regulations.

4.2 Sensory Requirements

Shall conform to the requirements in Table 1.

Table 1. Sensory Requirements

Item	Requirements
Texture	Possess intrinsic texture, without deformation, breakage or frost on the surface
Color	Possess intrinsic color
Taste and Smell	Possess intrinsic taste and smell, without any offensive taste or smell

Impurity	No visible foreign impurities on the surface or inside the product
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4.3. Physical Requirements

Shall conform to requirements in Table 2.

Table 2. Physical Requirements

Item	Index
Lead (Pb), mg/kg =	0.5
Total amount of arsenic (As), mg/k =	0.5
Acid value ^a mg KOH/g fat =	3
Peroxide value ^b ,g/100 g fat =	0.15
Volatility salt based nitrogen ^c , mg/100 g =	15
Aflatoxin B1, micrograms/kg =	5
^a and ^b are only apply to the products with fillings mainly consisting of animal food or nut fruits.	
^c only applies raw quick frozen food with fillings mainly consisting of meat, fowl, egg and marine products.	

4.4. Microorganism Requirements

Microorganism requirements shall conform to requirements in Table 3.

Table 3. Microorganism Requirements

Item	Index	
	Raw	Cooked
Aerobic bacteria count, cfu/g =	300,000	10,000
Coliform group , MPN/100 g =	—	230
Pathogen (salmonella, Shiga bacillus, Staphylococcus aureus)	Must not be detected	
Mold count , cfu/g =	150	50

5. Food Additives

5.1. Quality of food additives shall conform to relevant standards and regulations.

5.2. The variety and dosage of food additives shall conform to GB2760.

6. Hygienic Requirements for Production and Processing

Shall conform to GB14881 and Annex A.

7. Package

The packaging container and materials shall conform to relevant standards and regulations.

8. Labeling

Labels on shaped packages shall conform to GB7718. The labels shall indicate whether the products are quick-frozen, raw or cooked.

9. Storage and Transportation

9.1. Storage

The products shall be stored in a cold storage below –18 degrees Celsius with a temperature fluctuation of within 2 degrees Celsius. The temperature rise during transportation shall be kept to a minimum.

9.2. Transportation

Products shall be protected from exposure to the sun and rain when transported. The products shall not be transported with poisonous or harmful goods that could influence product quality.

10. Testing Methods

For all requirements mentioned in the standard (unless otherwise specified), samples shall be taken after natural thawing. The salt based nitrogen volatility test, acid number and peroxide value is taken for the fillings, only.

10.1. Sensory Requirements

Shall conform to the requirements in GB/T5009.56. When possible, heat or cook the products as stated on the package instructions. Then, taste and smell for abnormalities.

10.2. Physical Requirements

10.2.1. Total Amount of Arsenic

Determined according to GB/T5009.11.

10.2.2. Lead

Determined according to GB/T5009.12.

10.2.3. Acid Value and Peroxide Value

Determined according to GB/T5009.56.

10.2.4. Volatility Salt Based Nitrogen

Determined according to GB/T5009.44.

10.2.5. B1 Aflatoxin

Determined according to GB/T5009.22.

10.3. Microorganism Index

Aerobic bacteria count, coliform group, pathogen, and mold

Determined according to GB/T4789.32.

Annex A (Standard Annex)

Guidelines for Quick-Frozen and Pre-Packed Food Made from Wheat Flour and Rice

A. Purpose

The guidelines are developed according to the Food Hygiene Law of the People's Republic of China to guide the production and hygienic control of quick-frozen and pre-packed food made of wheat flour and rice so as to make these products conform to hygienic requirements and safeguard the health of customers.

A.2. Scope

The standard applies to products made from wheat flour and rice and miscellaneous cereals as main raw materials, (possibly having fillings from meat, fowl, egg, marine product, vegetable, fruits, sugar, oil and seasonings), shaped (or cooked) and packed with a quick-freezing process, transported and sold under frozen conditions.

A.3. Guiding Principles

Clause 1. The raw materials and auxiliary materials of quick frozen food shall conform to relevant quality and hygienic requirements.

Clause 2. The quick frozen and pre-packed food made from wheat flour and rice shall be packed in an environment at a controlled temperature. Before quick freezing, cooked food shall be put into a chilling unit complying to hygienic processing requirements for cooling as quickly as possible, and shall not stay in an environment in an environment between 10 to 60 degree Celsius.

Clause 3. After cooling, the food shall be frozen immediately. During freezing, the temperature shall pass the ice crystal forming a temperature zone in 30 minutes (for most foods, the zone shall be -1 to -5 degrees Celsius).

Clause 4. The quick freezing process shall be uninterrupted until the temperature at the product core reaches -18 degrees Celsius.

Clause 5. Effective measures shall be taken to keep the minimum temperature rise of the quick frozen food during production, processing, transport, and cold storage.

Clause 6. The products shall be stored in cold storage at -18 degrees Celsius or lower with a temperature fluctuation not more than 2 degrees, and shall not be kept together with any poisonous or harmful substances or other foreign matter.

Clause 7. The producers of quick-frozen and pre-packed wheat flour and rice made foods shall exercise strict hygienic control. All staff members shall maintain good personal hygiene. Laboratory matching to the production capacity shall be equipped and qualified laboratory workers shall be provided. Products can leave the plant only after qualification test.

Clause 8. Quick-frozen and pre-packed wheat flour and rice foods shall be sold under frozen conditions. The temperature in the display case shall not be higher than -12 degrees Celsius.

Clause 9. In storage and display, quick frozen and pre-packed wheat flour and rice foods shall be separated from unpacked frozen products. The packing materials shall meet the requirements of related food hygienic standards.

Clause 10. The labels of quick-frozen and pre-packed wheat flour and rice foods shall conform to the requirements of GB7718 "General Standard of Food Labels". The labels shall indicate quick-frozen, raw or cooked.

Clause 11. Good hygienic conditions shall be maintained during processing, storage, transportation, and at sales points of quick-frozen and pre-packed wheat flour and rice made foods as stated in the requirements of the "Food Hygiene Law of the People's Republic of China".

END TRANSLATION